



## From our Raw Bar

**Market Oysters** 4.5

**River Teign Oyster** Douglas fir granita 6

**Isle of Mull Scallop** aguachile & apple 14

**Chiltern Fruits De Mer** 110

Cherrystone clam, Rock oysters, Isle of Mull scallop  
Carabineiro prawns, Tuna sashimi & Cornish mussels

## Starters

**Sutton Farm Baby Beetroots** cherries & almond milk 13

**Fennel, Cucumber & Mint Gazpacho** Lapsang-pickled grapes 14

**Veneto White Asparagus** seaweed, forest mushrooms & red sorrel 17

**Trout Ceviche** macadamia, curried bean shoots & pomelo 16

**Grilled Galician Octopus** seasoned sobressada, daikon & kelp 18

**Smoked Exmoor Caviar** Jersey Royals & La Latteria stracciatella 35 (30g Beluga caviar 170)

**Firehouse Caesar** crispy chicken skin, anchovies & parmesan 12

**Steak Tartare** pine nut emulsion, chipotle & croutons 18

**Chargrilled Wood Pigeon & Foie Gras** mole poblano & yoghurt 19

## Mains

**Grilled & Glazed Cauliflower** almond, pickled plum, pomegranate & mint 21

**La Latteria Ricotta Gnudi** morels, girolles, pea & broad bean salad 24

**Hot-Smoked Salmon** kohlrabi noodles, sea kale & herb mole 29

**Confit Cod** Cornish mussels, courgettes & lovage 30

**Roasted Turbot** Vale of Evesham asparagus & smoked seaweed hollandaise 46

**Sutton Hoo Chicken** heritage tomatoes & zhoug panzanella 29

**Todenham Manor Lamb** spring vegetables & bone broth 34

**Iberico Pork** smoked aubergine, fresh ricotta & nettles 35

**Hereford Beef Fillet** onion petals & bone marrow bordelaise 45

**80 Day Aged Hereford Sirloin On The Bone**

Jersey Royals, English wasabi & Colston Basset Stilton 110

## Sides

**Tender Leaves** radishes & shallots 5

**Baked Sweet Potato** crème fraîche & trout roe 7

**Mixed Garden Beans** lemon dressing 6

**Firehouse Mac & Cheese** 8

**French Fries** (add Firehouse Hot Sauce 2) 5